



**HARBOURMASTER**  
ABERAERON

**BWYD  
BAR  
FOOD**

12-2.30 / 6-9

### Archebwch wrth y bar

## I ddechrau

Bara, olewydd, olew olewydd	2.50
Bara cartref gyda menyn hallt Cymreig	1.50

## Cwrs cyntaf

Cawl y dydd	4.50
1/2 dwsin o wystrys Carlingford, finegr sialot, lemwn	8.50
Eog Rhydlewys wedi'i fychu gyda mêl a dil, surdoes,	6.00
Cigoedd 'charcuterie' Fferm Trealy, gercin, caprys	6.80
Cacennau eog a chorbenfras, mayonnaise lemwn	6.50
Caws pôb / gyda chig moch lleol wedi'i gochi	5.50 / 7.00
Plat Antipasti i rannu - Cigoedd wedi'u cochi, caws gafr, siytni, tomatos, caponata, brwyniaid, olewydd, bara menyn	12.00
Salad betys, caws gafr, roced a chnau ffrengig	5.50

## Prif gyrsiau

Byrgyr cig eidion gwartheg duon Cymreig, sglodion, relis gyda Cheddar Eryri (atod)	9.00 1.50
Golwyth porc Talsarn, tato bwts, bresych coch brwysiedig	9.50
Syrlwyn Cwm Ystwyth, menyn taragon, sglodion tenau	17.00
Pei pysgod, bresych a chennin mewn menyn	10.50
Pysgodyn y dydd - <i>ar y bwrdd du</i>	<b>pris y farchnad</b>
Pysgodyn a sglodion tew, pys stwnsh, saws tartâr	10.50
Risotto cranc Bae Ceredigion, pesto roced	8.50/13.00
Moules marinières Bae Abertawe, sglodion tenau	10.50
Tarten cennin a chaws Hafod, caponata, dail	9.00

## Ar yr Ochr

Sglodion tenau / Sglodion tew / Tato bwts	2.50
Cennin a bresych / Gwreiddysiau rhost	2.70
Salad dail gwyrdd	3.00

## Plant (o dan 11)

Stecen Cymreig gyda sglodion tenau	7.50
Pysgod a sglodion	6.50
Spaghetti, peli cig, saws tomato	5.00

## Caws

Tri o gawsiau Cymreig Cheddar Hafod, Brie Cenarth, Perl Las	7.00
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## Pwddin

Gellyg wedi'i postio mewn gwin coch, saws siocled	5.50
Cacen siocled gwyn, pralin cnau barfog	
Pwddin dêt a chnau pistasio, saws taffi, hufen tolch	
Pwddin fondant siocled, hufen ia fanila	
Crème brûlée	
Hufen iâ y dydd (am belen)	1.50

### Please order at the bar

## Nibbles

Bread, olives, olive oil	2.50
Homemade bread with salted Welsh butter	1.50

## Starters

Soup of the day	4.50
1/2 dozen Carlingford oysters, lemon and shallot vinegar	8.50
Rhydlewys smoked salmon with honey and dill, sourdough	6.00
Trealy Farm charcuterie platter, baby gherkins, capers	6.80
Salmon and haddock fishcakes, lemon mayonnaise	6.50
Welsh Rarebit / with home cured bacon	5.50 / 7.00
Antipasti platter to share - Cured meats, goat's cheese, chutney, tomatoes, caponata, anchovies, olives, bread & butter	12.00
Beetroot, goats cheese, rocket and walnut salad	5.50

## Mains

Welsh Black beef burger, chips, relish	9.00
with Snowdonia Cheddar ( <i>supp</i> )	1.50
Talsarn pork chop, mash, braised red cabbage	9.50
Ystwyth Valley sirloin steak, tarragon butter, skinny fries	17.00
Fish pie, buttered leeks and cabbage	10.50
Fish of the day - <i>see blackboard</i>	<b>market price</b>
Fish and chunky chips, mushy peas, tartare sauce	10.50
Cardigan Bay crab risotto, rocket pesto	8.50/13.00
Swansea Bay moules marinières, skinny fries	10.50
Leek and Hafod cheese tartlet, caponata, leaves	9.00

## Sides

Skinny fries / Chunky chips / Mash	2.50
Leeks and cabbage / Roasted root vegetables	2.70
Dressed green leaves	3.00

## Children (under 11)

Welsh steak and skinny fries	7.50
Fish and chips	6.50
Spaghetti, meatballs, tomato sauce	5.00

## Cheese

Three Welsh cheeses, oatcakes Hafod cheddar, Cenarth Brie, Perl Las	7.00
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## Desserts

Pears in red wine, chocolate sauce	5.50
White chocolate cheesecake, hazelnut praline	
Date and pistachio pudding, toffee sauce, clotted cream	
Hot chocolate fondant, vanilla ice cream	
Crème brûlée	
Today's ice cream (per scoop)	1.50

Mae'n prydau i gyd yn cael eu paratoi yn ffres, gan ddefnyddio cynnyrch lleol lle'n bosibl. Byddech cystal â rhoi gwybod i ni am unrhyw anghenion deietegaidd arbennig. Gall y prydau a bara gynnwys cnau. Gall prydau gynnwys wŷ amrwd. 01 2010

All of our meals are freshly prepared, using local produce where possible. Please inform us of any special dietary requirements. Meals and bread may contain nuts. Dishes may contain raw egg. 01 2010

L L E T Y B W Y D B A R F O O D R O O M S  
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**HARBOURMASTER**  
ABERAERON

**DIOD  
DRINKS**

**Sieri / Sherry** 125ml **3.50**  
Fino Crofts  
Amontillado Bristol Cream

## Gwinoedd wrth y gwydr / Wines by the glass

*Holwch am y restr win gyflawn. Please ask for the full wine list.*

### Gwyn / White

	175ml	250ml	750ml potel/bottle
Côte de Gascogne Demi Sec (Fr) 11.5%	<b>3.20</b>	<b>4.80</b>	<b>13.00</b>
Firefly Chardonnay (Aus) 12.5%	<b>3.50</b>	<b>5.00</b>	<b>14.50</b>
Muscadet sur Lie (Fr) 13.5%	<b>3.50</b>	<b>5.00</b>	<b>14.50</b>
Principato Pinot Grigio (It) 12%	<b>3.80</b>	<b>5.40</b>	<b>16.00</b>
Marlborough Sauvignon Blanc (NZ) 14%	<b>4.70</b>	<b>6.30</b>	<b>18.00</b>
Sancerre (Fr) 13%	<b>6.20</b>	<b>8.70</b>	<b>26.00</b>

### Rosé

Gran Feudo Rosado (Esp) 13%	<b>3.70</b>	<b>5.30</b>	<b>15.00</b>
Provence rosé (Fr) 12.5%	<b>4.50</b>	<b>6.00</b>	<b>18.00</b>

### Coch / Red

	175ml	250ml	750ml potel/bottle
Pico Alto Merlot (Ch) 13%	<b>3.20</b>	<b>4.80</b>	<b>13.00</b>
Malbec Obvio Mendoza (Arg) 13.5%	<b>3.50</b>	<b>5.00</b>	<b>14.50</b>
Shiraz (False Bay) (SA) 14%	<b>3.50</b>	<b>5.00</b>	<b>14.50</b>
Rioja Cosecha (Esp) 13%	<b>3.70</b>	<b>5.30</b>	<b>15.00</b>
Côtes du Rhône (Fr) 14%	<b>4.80</b>	<b>6.50</b>	<b>19.00</b>
Fleurie (Fr) 12.5%	<b>6.20</b>	<b>8.20</b>	<b>24.00</b>

### Champagne

	125ml	750ml potel/bottle
Mumm Cordon Rouge (Fr) 12%	<b>6.50</b>	<b>32.00</b>
Mumm Cordon Rouge Rosé (Fr) 12%	<b>7.00</b>	<b>38.00</b>
Veuve Cliquot (Fr) 12%	<b>8.50</b>	<b>45.00</b>

### Gwin Pwdin / Dessert Wines

	125ml
Graham Beck Rhona Muscadel	<b>5.00</b>
Maury vin doux naturel (coch/red)	<b>6.00</b>
Chateau Septy Monbazillac	<b>6.00</b>
Muscat de Beaumes de Venise	<b>6.00</b>

### Port

	100ml
Quinta do Vallado, Tawny Port 10yr	<b>6.00</b>
Taylor's Late Bottled Vintage 2003	<b>6.00</b>

### Coctêl

<b>Bloody Mary</b>	<b>4.50</b>
Vodka pupur Absolut, sieri fino, sudd tomato, cymysgedd sbeis cartref	
<b>Collins Ysgawen</b>	<b>6.00</b>
Plymouth Gin, sudd lemwn, surop siwgwr, diod ysgawen	
<b>Margarita</b>	<b>6.00</b>
Tequila, Cointreau, sudd leim, sblash o surop siwgwr	
<b>Cosmopolitan</b>	<b>6.00</b>
Cointreau, vodka lemwn Wyborowa, sudd llugaeron, sudd leim	
<b>Mojito</b>	<b>6.00</b>
Rwm Appleton neu Sailor Jerry's, surop siwgwr, mintys ffres, leim ffres	
<b>Martini</b>	<b>6.50</b>
Vermouth, 42 Below vodka neu Plymouth Gin	
<b>Martini afal</b>	<b>6.50</b>
Vodka Zubrowka, schnapps afal, lemwn, surop siwgwr	
<b>Daiquiri</b>	<b>6.50</b>
Rwm Appleton, leim ffres, siwgwr	
<b>Espresso Martini</b>	<b>6.50</b>
Shot o espresso, Absolut vodka, Kahlua	

### Cocktails

<b>Bloody Mary</b>	<b>4.50</b>
Absolut pepper vodka, fino sherry, tomato juice, homemade spice mix	
<b>Elderflower Collins</b>	<b>6.00</b>
Plymouth Gin, lemon juice, sugar syrup, elderflower presse	
<b>Margarita</b>	<b>6.00</b>
Tequila, Cointreau, lime juice, splash sugar syrup	
<b>Cosmopolitan</b>	<b>6.00</b>
Cointreau, Wyborowa lemon vodka, cranberry juice, lime juice	
<b>Mojito</b>	<b>6.00</b>
Appleton or Sailor Jerry's rum, sugar syrup, fresh mint, fresh lime	
<b>Apple Martini</b>	<b>6.50</b>
Zubrowka vodka, apple schnapps, lemon juice, sugar syrup	
<b>Martini</b>	<b>6.50</b>
Vermouth, 42 Below vodka or Plymouth Gin	
<b>Daiquiri</b>	<b>6.50</b>
Appleton rum, fresh lime, sugar	
<b>Espresso Martini</b>	<b>6.50</b>
Shot of espresso, Absolut vodka, Kahlua	

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